

PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF INSTANT PASTA

(57)Abstract:

PURPOSE: To produce a uniform instant pasta of good quality in high product yield, by adding starch originating from subterranean rhizome and water to a specific barley or wheat flour containing the wheat flour, molding the mixture, boiling or steaming the molded material, evaporating the surface water just after the gelatinization, and treating the surface thereof.

CONSTITUTION: Wheat flour alone or a mixture thereof with 1W3 kinds of rye flour, oat flour or barley flour to give flour adjusted to 5W10wt% bran content. 30W15wt% starch originating from subterranean rhizome and adequate amount of water are added to 70W85wt% resultant flour, and the mixture is kneaded and molded into pasta. The pasta is suitably molded in the form of macaroni, spaghetti, etc. as a relatively long form and elbow, alphabet, etc. as a relatively short form. The molded pasta is then boiled or steamed to give 65W75wt% finish water content and completely gelatinized. The surface water of the molded pasta is rapidly evaporated just after the gelatinization in a hot air stream, subjected to surface treatment and then finish dried.

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